

DETAILS OF INSPECTION VIOLATIONS

REF # 10

1) SWIMMING POOL AREA

THERE WAS NO LIFE RING PROVIDED AT THE SWIMMING POOL. THERE WAS A "BOAT HOOK" INSTEAD OF A SHEPHERD'S HOOK PROVIDED.

CORRECTIVE ACTION TAKEN:

A LIFE RING WITH LIFE LINE IS CURRENTLY IN PLACE AND SHEPARD'S HOOK HAS BEEN ORDERED AND WILL BE PLACED WHEN RECEIVED.

2) WHIRLPOOL SPA

THERE WAS NO DOCUMENTATION THAT MONTHLY CORE SAMPLES OF THE GRANULAR FILTER MEDIA WAS DONE.

CORRECTIVE ACTION TAKEN:

NEW PROCEDURES HAVE BEEN IMPLEMENTED TO ENSURE COMPLIANCE.

3) JETTED BATH TUBS IN SUITES

THE LOGS FOR THE JETTED BATH TUBS IN THE SUITES INDICATED THAT THEY WERE SANITIZED ONLY ON EMBARKATION DAYS, BUT SOME OF THE CRUISES LASTED 15 DAYS.

CORRECTIVE ACTION TAKEN:

ALL JETTED BATH TUBS HAVE NOW BEEN SCHEDULED FOR WEEKLY SANITATION, DESPITE THE LENGTH OF THE CRUISE.

REF # 40

4) INTEGRATED PEST MANAGEMENT

THE WRITTEN INTEGRATED PEST MANAGEMENT (IPM) PLAN DID NOT PROVIDE DOCUMENTATION OF ACTIVE MONITORING AT DIFFERENT TIMES OF DAY. THE PLAN ONLY PROVIDED FOR PASSIVE MONITORING USING INSECT TRAPS. ADDITIONALLY THERE WAS NO DOCUMENTATION OF TRAINING FOR THE PEOPLE RESPONSIBLE FOR CARRYING OUT THE IPM PROGRAM.

CORRECTIVE ACTION TAKEN:

WE ARE CURRENTLY EXPLORING VARIOUS OPTIONS TO MEET THE REQUIREMENTS INCLUDING HIRING A SHORESIDE PEST CONTROL AGENCY TO PROVIDE THIS SERVICE FROM BOTH A TRAINING AND APPLICATION PERSPECTIVE.

REF # 30

5) POLO GRILL BAR

THE HANDWASHING SINK, FAUCET HANDLE WAS NOT DESIGNED FOR SANITARY OPERATION.

CORRECTIVE ACTION TAKEN:

A NEW AUTOMATIC CONTROL "KWIK-FLO" WAS FITTED FOR THE HANDWASH SINK REPLACING THE OLD FAUCET KNOB.

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6) HORIZON BAR

THE SOAP DISPENSER FOR THE HANDWASHING SINK WAS LOCATED ABOUT 3 METERS FROM THE HANDWASH SINK.

CORRECTIVE ACTION TAKEN:

THE SOAP DISPENSER WILL BE RELOCATED TO A CLOSER POSITION TO THE SINK.

7) REGATTA BAR, MARTINI BAR, GRAND BAR

SOAP DISPENSERS WERE NOT INSTALLED AT THE HANDWASHING STATIONS AT THE BAR COUNTERS.

CORRECTIVE ACTION TAKEN:

NEW SOAP DISPENSERS WILL BE INSTALLED AT ALL BAR COUNTERS.

REF# 20

9) PASTRY/BAKERY

THE LID OF THE DOUGH WAS CRACKED.

CORRECTIVE ACTION TAKEN:

REQUISITION (B-2003-0712) HAS BEEN ISSUED FOR A NEW LID.

REF# 27

10) STAFF MESS

THE TECHNICAL AREA OF THE JUICE DISPENSER WAS SOILED.

CORRECTIVE ACTION TAKEN:

JUICE DISPENSER WAS PROPERLY CLEANED AND CREW HAVE BEEN INSTRUCTED TO MAINTAIN IT AS PER REGULATION

REF# 16

11) STAFF MESS

THE MILK IN THE BULK DISPENSER WAS TESTED AT 45°F.

CORRECTIVE ACTION TAKEN:

IMMEDIATELY CORRECTED DURING THE INSPECTION.

REF# 20

12) HOT GALLEY

SEVERAL FASTENERS WERE MISSING ON THE FAN SHIELD OF THE MICROWAVE.

CORRECTIVE ACTION TAKEN:

NEW FASTENERS HAVE BEEN INSTALLED ON THE MICROWAVE FAN SHIELD.

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REF# 21

13) HOT GALLEY

THE CARDBOARD FOIL DISPENSER WAS NOT EASY TO CLEAN.

CORRECTIVE ACTION TAKEN:

HOTEL DEPARTMENT WILL REPLACE THE CARDBOARD FOIL DISPENSER WITH A APPROPRIATE ONE.

REF# 27

14) HOT GALLEY

THE CARDBOARD DISPENSER WAS SOILED WITH FOOD RESIDUE.

CORRECTIVE ACTION TAKEN:

THE CARDBOARD DISPENSER WILL BE REPLACED WITH AN APPROPRIATE ONE THAT IS EASIER TO CLEAN AND CREW WILL BE INSTRUCTED TO CLEAN IT ACCORDING TO REGULATIONS.

REF# 28

15) HOT GALLEY

THE TASTING SPOONS WERE NOT DISPENSED WITH THE HANDLES ALL FACING THE SAME WAY.

CORRECTIVE ACTION TAKEN:

IMMEDIATELY CORRECTED DURING INSPECTION.

REF# 22

16) MAIN GALLEY POT WASH

THE MACHINE THERMOMETER NOTED 144° F FOR THE WASH WHILE THE TEMPERATURE WAS TESTED AT 160°F.

CORRECTIVE ACTION TAKEN:

DEFECTIVE THERMOMETER WAS REPLACED.

REF# 28

17) MAIN DISHWASH/GLASSWASH

THE PLATES WERE NOT INVERTED OR COVERED ON THE TABLE AT THE CLEAN END OF THE DISHWASH UNIT.

CORRECTIVE ACTION TAKEN:

PERSONNEL HAVE BEEN INSTRUCTED TO FOLLOW THE REQUIRED PROCEDURE.

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REF# 26

18) MAIN DISHWASH/GLASSWASH

A TEA POT WAS SOILED WITH TEA RESIDUE AND STORED AS CLEAN.

CORRECTIVE ACTION TAKEN:

IMMEDIATE CORRECTIVE ACTION WAS TAKEN DURING INSPECTION AND PERSONNEL HAVE BEEN INSTRUCTED ACCORDINGLY.

REF# 21

19) MAIN DINING ROOM

THE FORMICA AT THE WAIT STATIONS WAS CHIPPED. GAPS AND SEAMS WERE NOTED AT THE WAIT STATIONS AROUND THE DECORATIVE WOOD PANELS AND BETWEEN THE SECTIONS OF GREEN MARBLE. THE INSIDE STAINLESS STEEL PANELS WERE SEPARATING FROM THE WAIT STATION DOORS.

CORRECTIVE ACTION TAKEN:

ALL WAIT STATIONS ARE CURRENTLY BEING INSPECTED AND A APPROPRIATED SOLUTION WILL BE IMPLEMENTED TO ADD MORE DURABILITY AND EASE OF CLEANING/SANITATION.

REF# 33

20) DECK 5 GLASSWASH

WATER WAS NOTED ON THE DECK BEHIND THE BULKHEAD PANEL.

CORRECTIVE ACTION TAKEN:

DRAIN PIPE WILL BE INSTALLED AT THE GAYLORD BACK FLOW PREVENTOR.

REF# 26

21) DECK 5 COFFEE STATION

TWO SOUP BOWLS WERE ENCRUSTED WITH FOOD RESIDUE IN THE WARMER DRAWER.

CORRECTIVE ACTION TAKEN:

IMMEDIATE CORRECTIVE ACTION TAKEN AND CREW WERE INSTRUCTED ACCORDINGLY.

REF# 33

22) DECK 5 COFFEE STATION

THE VINYL DECK TILES IN THE MENAGE LOCKER WERE CHIPPED AND DAMAGED.

CORRECTIVE ACTION TAKEN:

OLD TILES WILL BE REMOVED AND REPLACED WITH NEW CERAMIC TILES.

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REF# 28

23) CREW DISHWASH

THE UTENSILS ON THE TOP SHELF OF THE RACK WERE NOT STORED COVERED OR INVERTED.

CORRECTIVE ACTION TAKEN:

IMMEDIATE CORRECTIVE ACTION WAS TAKEN AND CREW WERE INSTRUCTED ACCORDINGLY.

REF# 22

24) CREW DISHWASH

THE WASH WATER TEMPERATURE WAS TESTED AT 128°F WHILE THE DATA PLATE NOTED A MINIMUM WAS WATER TEMPERATURE OF 160°F. THIS UNIT WAS PUT OUT OF SERVICE. THE FINAL RINSE TEMPERATURE WAS ADEQUATE.

CORRECTIVE ACTION TAKEN:

DEFECTIVE SOLENOID STEAM VALVE WAS REPLACED.

REF# 20

25) CREW GALLEY

A SEAM WAS NOTED ALONG THE BACK PLATE OF THE SLICER.

CORRECTIVE ACTION:

THE SEAM HAS BEEN SEALED WITH HARD SILICONE.

REF# 15

26) FOOD SERVICE GENERAL

THE SHELLSTOCK TAGS WERE NOT IN CHRONOLOGIC ORDER CORRELATED TO THE DATES WHEN THE SHELLSTOCK WERE SERVED.

CORRECTIVE ACTION TAKEN:

CREW WERE INSTRUCTED ON ADHERING TO THE POLICY OF UTILIZATION OF SHELLSTOCK TAGS ACCORDING TO THE REQUIREMENTS.

REF# 16

27) FOOD SERVICE GENERAL

SPACES ON THE BLAST CHILLER LOG WERE LEFT BLANK. THERE WAS NO INDICATION THAT THE COOLING OF THESE FOODS WAS ADEQUATELY MONITORED. A REVIEW OF THE BLAST CHILLER LOG NOTED THAT SOME OF THE FOODS WERE PLACED IN THE BLAST CHILLER UNDER 140°F SOME OF THESE FOODS WERE 120°F WHEN PLACED IN THE BLAST CHILLER. THERE WAS NO INDICATION THAT THE COOLING OF THESE FOODS WAS MONITORED STARTING AT 140°F TO ENSURE THAT THEY COOLED TO 70°F WITHIN 2 HOURS.

CORRECTIVE ACTION TAKEN:

A NEW PROCEDURE HAS BEEN IMPLEMENTED BY GALLEY PERSONNEL TO ENSURE COMPLIANCE.

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****ADDITIONAL ITEM NOTED BY ENVIRONMENTAL HEALTH OFFICER, MR. JON SCHNOOR.**

SPA SHOWER MIXERS WERE MISSING TWO VACUUM BREAKERS.

CORRECTIVE ACTION TAKEN:

SPA SHOWER MIXERS HAVE BEEN INSTALLED.